

Health Certificate No. _____
(Valid Only if the USDA Veterinary
Seal Appears Over the Certificate #)

ANIMAL HEALTH CERTIFICATE

for petfood in hermetically sealed containers intended for dispatch to the European Community from third countries listed in Annex A to Commission Decision 97/199/EC

Note for the importer

This certificate is for veterinary purposes only and the original must accompany the consignment until it reaches the border inspection post.

Country of destination: _____
Reference number of the health certificate: _____
Exporting country: _____
Responsible ministry: _____
Certifying department: _____

I. Identification of petfood

The petfood was produced from raw material of the following species:

II. Origin of petfood

Address and veterinary registration number of the approved establishment

III. Destination of petfood

The protein or product will be sent from: _____
(place of loading)

to: _____
(country and place of destination)

by the following means of transport: _____

Number of the seal (¹) _____

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Name and address of consignor: _____

Name and address of consignee: _____

IV. Attestation

I, the undersigned official veterinarian, certify that the petfood described above:

- (a) has been subject to heat treatment to a minimum of Pc value of 3,0 in hermetically sealed containers;
- (b) was analyzed by a random sampling of at least five containers from each processed batch by laboratory diagnostic methods to ensure adequate heat treatment of the whole consignment as foreseen under (a);
- (c) was produced by using ruminant protein ⁽¹⁾;
- (d) was not produced from:
 - animals kept for agricultural production, which died but were not slaughtered, including stillborn and unborn animals, and, without prejudice to instances of emergency slaughtering for reasons of welfare, farm animals which have died in transit;
 - animals which were killed in the context of disease control measures either on the farm or in any other place designed by the competent authority;
 - animal waste including blood originating from animals which showed, during the veterinary inspection carried out at the time of slaughtering, clinical signs of diseases communicable to man or other animals;
 - those parts of an animal slaughtered in the normal way which were not presented for post mortem inspection, with the exception of hides, skins, hooves, feathers, wool, horns, blood and similar products;
 - meat, poultry meat, fish, game and foodstuffs of animal origin which were spoiled;
 - animals, fresh meat, poultrymeat, fish, game and meat and milk products, which in the course of the inspections provided for in Community legislation failed to comply with the veterinary requirements for their importation into the Community;
 - animal waste containing residues of substances which posed a danger to human or animal health and milk, meat or products of animal origin rendered unfit for human consumption by the presence of such residues;
 - fish or offal from fish which was excluded from human consumption because of clinical signs of an infectious disease;

unless the abovementioned animal protein:

has been processed in a plant registered and approved in accordance with Council

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Directive 90/667/EEC and Article 2 of Commission Decision 97/199/EC and has been heated:

- to at least 133 °C throughout its substance for a minimum of 20 minutes at a pressure of three bars, with a particle size prior to processing of not more than 5 centimeters ⁽¹⁾, or

- in case of non-mammalian protein, according to the system laid down in Chapter...of Commission Decision 92/562/EC⁽¹⁾; and

the random sample complies with the following standards ⁽²⁾:

- Clostridium perfringens: absence in 1 gram ⁽³⁾,
- Salmonella: absence in 25 grams, n = 5, c = 0, m = 0, M = 0⁽⁴⁾;
- Enterobacteriaceae: n = 5, c = 2, m = 10, m = 3 x 10² in 1 gram ⁽⁴⁾;

(e) has undergone all precautions to avoid recontamination with pathogenic agents after treatment.

⁽¹⁾ Delete as appropriate

⁽²⁾ Where;

n = number of units comprising the sample;

m = threshold value for the number of bacteria; the result is satisfactory if the number of bacteria in all sample units does not exceed m;

M = maximum value for the number bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more

c = number of sample units for the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or less.

⁽³⁾ sample taken after treatment

⁽⁴⁾ sample taken during storage at processing plant

Done at _____, on _____
(place) (date)

Stamp ⁽¹⁾

(signature of the official veterinarian)⁽¹⁾

(name in capital letters, qualifications and title)

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(¹) The signature and the stamp must be in a color different to that of the printing.